

HOUSEHOLD DEPARTMENT.

All communications or inquiry for this department should be addressed to
FLORIDA AGRICULTURIST,

The editor of this department will gladly welcome any hints or articles pertinent to the household. If an reader has any helpful suggestions, please send them along.

Timbale Cases.

Editor Household Department:

Will you kindly give me a recipe for making little pastry dishes to serve various meats, fruits, etc., on at a dinner?

A reader.

Mix half a teaspoon of salt with three-fourths of a cup of flower and make into a batter with a beaten egg and half a cup of milk, add a tablespoon of olive oil and set aside, covered, for several hours before using. Have fat in kettle very hot and heat the timbale iron well in it, then dip it into the batter to three-fourths its height, and fry. If not crisp more milk should be added. These may be used for dry creamed meat, fish or oysters and are sometimes served filled with preserves and whipped cream on choice berries dredged with powdered sugar.

Time Savers.

Among the many useful and time-saving kitchen utensils that cause the old-fashioned housekeeper to open her eyes in amazement, are olive stoners, potato and orange peelers, pea shellers, almond grinders, ice shavers and and crushers, cheese toasters, corn scrapers, pineapple snips (for taking out the eyes of pineapples, which every housekeeper knows is a difficult process with an ordinary knife), flower scissors, alarm bell egg boilers, salad oil droppers (an arrangement for pouring oil in dressing drop by drop), clothes sprinklers, pie and cake lifters, fruit jar holders for holding hot glass jars when preserving, sandwich cutters (these are for various fancy shapes), etc. To these are now added odorless stewing pots.

Fancy Pockets.

Although midsummer is not usually the season of novelties, there are appearing from time to time certain accessories that are new and charming and that are certain to give a smart touch to the toilet that has already done some service. Among these must be noted the latest fad in pockets which comes to us direct from the other side and which bears all the stamps of Parisian device.

The pocket is made of lace and is a dainty affair in big shape, drawn up by ribbons and is worn depending from the waist line, where its ribbons are threaded in and out of beading or to straps arranged for the purpose. A lovely one is worn with a white lace gown that is made over pink taffeta and the little pocket is of lace lined with pink and drawn up and held by pink ribbons that define the rather short waist, suggestive of the empire influence, that seems determined to make itself felt.

Ice for Sweltering Days.

All of us who live in Florida know the value of an ice cream freezer and the ice factory. Listen to the

message of a writer in McCall's Magazine. She says:

Above all other races the Americans love ice cream, and to gratify this taste they make the very best ice cream in the whole world. The English care very little for ices, as they call them, and serve them comparatively seldom, reserving such delicacies for balls, receptions or big "crushes" of various sorts. The French and Italians make pretty good ices in their native countries, but they serve them in small glasses that hold such a tiny dab that it only serves to aggravate you the more and make you wish with all your heart for home and a generous dish of home-made ice cream.

In making ice cream only the double cream, that skimmed from milk after standing twenty-four hours, should be used, and as soon after skimming as possible, if the best results would be obtained. To those who do not keep their own cows it might be well to say that some cream will stand a second skimming. Thus you get the richer portion. This, too, is the best for whipped cream, as all can be whipped to a stiff froth. Gelatine or cornstarch will not compensate for the absence of pure cream.

Use granulated sugar unless powdered is named in the recipe. Eggs should be selected with great care, eight or nine to the pound. Give preference to rough, chalky shells. If an egg floats when it is put in cold water it is unfit for use. It is a good plan to strain your eggs through a sieve before using them, as they will then beat up much easier and smoother.

She then follows with some fine recipes a few of which we offer our Florida women:

Vanilla Parfait.—Whip the whites of three eggs to a stiff froth. Put half a cupful of sugar and half a cupful of water into a saucepan on the fire. Stir until the sugar is dissolved, then let it cook slowly, without touching, to the ball, or until a little dropped into cold water will form a ball, when rolled between the fingers. Pour three tablespoonfuls of the boiling hot syrup slowly onto the whipped whites, beating constantly. Add a teaspoonful of vanilla, or of maraschino, or any other flavoring. When this Italian meringue is cold, add a pint of cream whipped to a stiff froth. Do not let any liquid that has drained from the cream go into the mixture. Mold and pack in ice and salt for four hours. Serve in tall wineglasses.

Pineapple Cream.—Beat half a pint of sweet cream until it is stiff. Peel and chop a pineapple, add the juice of a lemon and two-thirds of a cup of powdered sugar; dissolve half an ounce of gelatine in a little hot water, and mix all lightly together and pour into a mold. Pack in ice and salt and leave for three hours. Serve with whipped cream around it.

Chocolate Ice Cream.—Grate two squares of chocolate into two quarts of new milk, placing over water to boil. To six eggs and three teacupfuls of sugar, add two tablespoonfuls of flour or cornstarch; beat ten or fifteen minutes and strain through a sieve; add to the scalding milk and chocolate and carefully stir. When thickened, place in the freezer, adding a pint of milk.

Cinnamon Ice Cream.—This cream is out of the ordinary, the kind which is always a delight to both cook and

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hostess. Three pints of milk or cream or both, six eggs, twelve ounces of sugar, one ounce of ground cinnamon, more or less, juice of two lemons. Form a custard with the milk or cream, sugar, eggs and spice in the usual manner. When ready, freeze it. When nearly frozen, add the lemon juice and finish freezing. In all creams to which acid in any form is added, the juice should not be added until the cream is partly or nearly frozen. Also if a syrup is made of the sugar and juice is must not be added hot. It is best to let it get quite cold, or the cream may curdle.

Lemon Ice Cream.—In spite of the usual theory that lemons and milk will not blend, this cream is an exceptionally good one, and can be relied on to give satisfaction provided the directions are minutely followed. Squeeze and strain the juice of four lemons, stir in sugar until the juice becomes stiff and will hold no more. Put the mixture in the freezer can, pack with ice and salt, and let stand for two hours. At the end of that time remove the lid, pour in one quart of fresh, sweet milk, and freeze after the usual method. In serving creams of any kind, a plain cake—either pound, citron or raisin, especially if home-made—is always acceptable.

How to be Popular.

The secret of getting along with everybody and having a good time wherever you go is to like people and to take an interest in their lives. It does not matter whether it is a princess or a serving maid, a statesman

or a farmer whom you are thrown with for a few minutes or a few hours, find out the main interest of the life you have met, and talk about that, and you will interest yourself and your hearer, too.

This human nature lover is a separate and distinct individual from the man who calls himself a student of human nature. This student looks at his neighbors usually through a quizzing glass, and continually takes inventory of their vices, defects and weaknesses. The other person comes to his or her fellows with love in the heart, and in her mind the one thought: "We are brothers and sisters; what can I do for you?" She cares only and looks only for the grand human sentiments in the heart of each man or woman she meets, says Woman's Life.

And somehow she finds them. Be the quantity great or infinitesimally small, she calls it out. She has friends everywhere. People love her, believe and confide in her. Why? Because she loves, believes in, and takes an interest in everybody.

Nursery Notes.

A baby should not see too many strange faces, as this is far too exciting for the small brain. The same applies to young children, and any form of over-stimulus of the brain should be carefully guarded against, such as frequent children's parties, a continuous noise, and even telling of exciting nursery stories.

Many cases of defective eyesight are due to the fact that infants are